

DESSERTS

Chocolate tart, honeycomb, clotted cream, raspberries **V GF** £ 7.95

Caramelised banana, salted caramel, vanilla ice cream, roasted peanuts **V GF** £ 7.95

Set coconut & mango pudding, shortbread, berries **V+** £ 7.95

Affogato – Cornish vanilla ice cream, espresso **V GF** £ 6.50

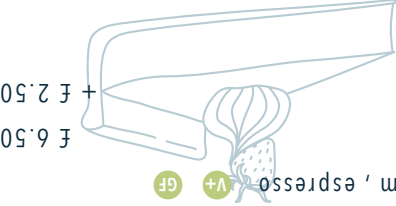
add a shot of amaretto + £ 2.50

Caramel affogato- salted caramel ice cream , espresso **V+ GF** £ 6.50

add a shot of Frangelico + £ 2.50

Vistamar, moscatel, Chile 100ml / bottle £6.00 / £20.00
Elysium, black muscat, USA, 15% 100ml / bottle £9.00 / £30.00

-dessert wine



For digestifs & after dinner drinks,- please see drinks menu

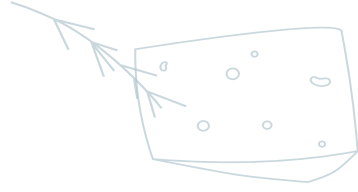
CHEESE



Cornish blue, brie or Godminster cheddar served with quince, walnuts, apple, crackers **V**

1 cheese
2 cheese
3 cheese

£7.00
£13.00
£18.00



HOT DRINKS



Espresso
Macchiato
Flat white
Cappuccino
Latte
Americano
Mocha
Extra shot

£ 3.00
£ 3.00
£ 3.50
£ 3.50
£ 3.50
£ 3.50
£ 3.75
£ 0.25

**Alternative milk and decaf available (no extra charge)*

Hot chocolate
Luxury hot chocolate

£ 3.50
£ 4.00

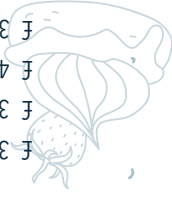
Tea (pot for one) – breakfast, earl grey, camomile, peppermint, green, super fruits

£ 3.00

Fresh mint or lemon, ginger & honey tea

£ 3.50

CAKES



Guinness cake **V**

Carrot cake **V**

Lemon meringue pie **V**

Salted caramel brownie **V GF**

Peanut butter brownie **V+ GF**

Gizillionaire slice **V+ GF**

Cream tea - 2 scones, strawberry jam, Cornish clotted cream & a pot of tea for one **V**

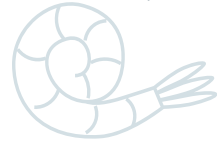
£ 3.95
£ 3.95
£ 3.95
£ 4.25
£ 3.75
£ 3.75
£ 3.75
£ 7.50

TAPAS



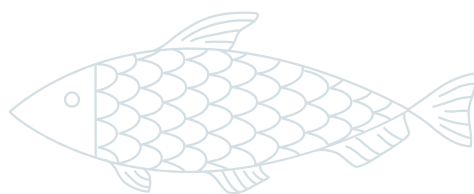
Marinated olives	V+ GF	£ 4.50
Roasted almonds and cashews	V+ GF	£ 3.75
Locally baked bread, confit garlic, olive oil	V+	£ 4.75
Rosemary sea salt chips, aioli	V GF	£ 4.50
Padron peppers, sumac salt	V+ GF	£ 6.25
Steamed broccoli, miso caramel, crispy shallots	V+	£ 5.25
Fine green beans, flaked almonds, tangerine dressing	V+ GF	£ 5.25

Grilled halloumi, sweet & sour watermelon, smoked aubergine purée	V GF	£ 8.75
Green pea, jalapeno and blue cheese arancini, chive mascarpone	V	£ 7.75
Roasted aubergine, caponata, basil oil, pinenuts	V+ GF	£ 7.50
Crispy polenta, beetroot, almond crème fraîche, tomato relish, pumpkin seeds	V+ GF	£ 7.50



Salt & lemon pepper squid, aioli	GF	£ 8.75
Seared king prawns, confit garlic, parsley, lemon	GF	£ 8.95
Crispy fried seabass, chilli caramel, asian salad, pineapple		£ 13.50
Butterflied mackerel, romesco, lemon	GF	£ 11.50
Local scallops, green pea purée, crispy prosciutto	GF	£ 12.00

Serano ham, goats curd, fresh figs, walnuts, fig vincotto	GF	£ 9.75
Pork & fennel sausage, chickpea dahl, natural yoghurt		£ 8.75
Minute steak, chimichurri, green peppercorn butter, watercress	GF	£ 10.00



LUNCH

Homemade soup	GF	locally baked bread and butter	V	£ 7.50
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Sweet potato, goats cheese, broccoli and pesto frittata				
chickpea & sundried tomato salad, fig vincotto	V GF			£ 12.50

Grilled fennel, harissa hummus, butterbean sweet mustard, and tarragon salad, crispy leeks	V+ GF			£ 12.95
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Cornish mussels, white wine, garlic, cream	GF	bread		£ 14.00
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Tandoori spiced Cornish hake, pilau rice, kachumber salad, coconut yoghurt, caramelised lime	GF			£ 21.95
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6oz beef burger, crispy smoked bacon, caramelised onions, pickles, raclette cheese, mushroom and peppercorn sauce, rosemary chips				£ 16.50
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If you have an allergy, please inform one of our team before ordering.
 *The symbols are used as a guide and we cannot prevent cross contamination.
 There is an optional 10% service charge added to your bill.
 If you would like this removed please ask your server.